



Nopalito Catered Events

Thanks for considering Nopalito for your next celebration!

We're always happy to discuss menus and plans in detail and provide a custom proposal, but the following menus & pricing may prove helpful as you consider catering options. Please also check out the FAQs on the catering page.

We offer many types of service for events, which may be used in combination:

- Colorful & delicious passed appetizers, which are typically 1-2 bites
- Appetizer stations, including small bites on platters, or heartier items like guacamole, salsa & chips or Totopos con Chile tossed to order
- Traditional buffet service
- A taco bar, in which a chef makes a variety of tacos to order along with other dishes, sides and salsas (a more interactive buffet style)
- Family style, in which each table is served a variety of dishes to share
- Late night snacks, dessert & coffee, served at a station or tableside
- Please note, we do not recommend individually plated meals as this style of service diminishes food quality and temperature

You can count on us to help develop your timeline & floor plan, coordinate rentals, and oversee foodservice setup & breakdown. We staff wonderful, professional servers, bartenders & cooks, many of whom you'll recognize from our restaurants.

We can also help with simple finishing touches (like setting flowers on tables or lighting candles), but do not provide support for: event design, lighting, transportation, decorations, booking other vendors, flowers or music.

With regards to our bar program, please note that while we welcome you to purchase your own beer, wine and liquor, we do have several policies in place to maintain a certain consistency & standard when we're pouring behind the bar:

- We can provide refreshing Nopalito beverages (margaritas, sangria, agua frescas, etc.) or a more expanded bar menu & other signature cocktails
- We work with many area breweries and can also source delicious local beer
- We're happy to pour beer, wine & liquor you purchase, however you must let us provide all mixers and all agave-based liquors (tequila & mezcal)

Lastly, please remember as you consider these menus that we refresh dishes often to serve only the best each season has to offer. Menus reflect current offerings.

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

Sample Menus:

BUFFET MEAL- \$50 per guest

STATIONARY SNACKS

Guacamole, Salsas and Chips

Fresh salsas (mild, medium and hot), guacamole and tortilla chips

Spicy Garbanzo Beans

Fried organic chickpeas tossed with guajillo & arbol chiles

PASSED APPETIZERS (selection of three)

Tostaditas de Tinga

Corn tostada, chipotle-stewed chicken, refried pinto beans, crema and cilantro

Tostaditos de Hongos

Corn tostada, smashed black beans, mushrooms, huitlacoche, onion, jalapeño, queso fresco and salsa de tomatillo

Tostaditos al Guajillo

Corn tostada, smashed black beans, potato, cilantro and salsa

Tostaditos de Guacamole y Salsa

Corn tostada, guacamole, salsa and cilantro

Tortitas de Chorizo

Bite-size sandwiches filled with chorizo, cabbage, onions and crema

Tortitas de Papas

Bite-size sandwiches filled with spicy potatoes, cabbage, crema and salsa jalapeno

Ceviche Verde

Lime-marinated fish with tomatillo, jalapeno, cilantro and avocado on a house made tortilla chip

Garnachas

Soft tortillas with crispy shredded beef, salsa de arbol, onion and cilantro

Botanas de Fruta

Seasonal bites (e.g. melon, beets, citrus) with ground guajillo & arbol chiles and pickled red onions

Albondigas al Chimole

Bite-size beef meatballs with charred chile salsa and pickled onions

Tostaditos Rojos con Chicharrón

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

Mulato chile-corn mini tostada, crispy pork belly, salsa cascabel, queso fresco, onion and cilantro

Taco Dorados, aka Taquitos **required \$75 minimum deep fryer rental**
Crispy rolled tortillas with a seasonal filling, crema, queso fresco, cilantro and salsa

BUFFET DINNER

Seasonal Salad with Chile and Lime OR:

Little gem lettuces, pickled red onion, spicy peanuts, cotija cheese and smoked jalapeño-lime vinaigrette

Tamales de Vegetales con Mole OR Salsa Cilantro

Corn masa, seasonal vegetables, Oaxacan cheese, and a rich sauce of nuts, chiles & chocolate OR a tangy cilantro salsa

ENTREE (please choose one - other options available upon request)

Carnitas

Braised pork, orange, bay leaf, milk, cinnamon, beer, with pickled jalapeño and salsa de tomatillo

Mole Poblano con Pollo

Seared or shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, bread, with sesame seeds and onion

Pollo al Pibil

Shredded citrus-achiote marinated chicken and salsa habanera

Birria de Res

Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro and salsa de arbol

Pescado a la Veracruzana

Seared red snapper, tomato, jalapeño, green olives, capers, cilantro

Carne Asada **required \$75 minimum flat top grill rental & outdoor cooking space**

Grilled marinated sirloin steak with seasonal accompaniments

**All entrees served with warm house made tortillas

SIDES (selection of two)

Mexican Rice

Basmati rice, tomato, carrot, onion and garlic

Whole Black or Piquito Beans

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

Organic Rancho Gordo beans slow-braised with onion & guajillo chile

Sautéed Seasonal Vegetables (+\$1.50pp)

nopalito

FAMILY STYLE MEAL - \$55 per guest

STATIONARY SNACKS

Guacamole, Salsas and Chips

Fresh salsas (mild, medium and hot), guacamole and tortilla chips

Spicy Garbanzo Beans

Fried organic chickpeas tossed with guajillo & arbol chiles

PASSED APPETIZERS (selection of three)

Tostaditas de Tinga

Corn tostada, chipotle-stewed chicken, refried pinto beans, crema and cilantro

Tostaditos de Hongos

Corn tostada, smashed black beans, mushrooms, huitlacoche, onion, jalapeño, queso fresco and salsa de tomatillo

Tostaditos al Guajillo

Corn tostada, smashed black beans, potato, cilantro and salsa

Tostaditos de Guacamole y Salsa

Corn tostada, guacamole, salsa and cilantro

Tortitas de Chorizo

Bite-size sandwiches filled with chorizo, cabbage, onions and crema

Tortitas de Papas

Bite-size sandwiches filled with spicy potatoes, cabbage, crema and salsa jalapeno

Ceviche Verde

Lime-marinated fish with tomatillo, jalapeno, cilantro and avocado on a house made tortilla chip

Garnachas

Soft tortillas with crispy shredded beef, salsa de arbol, onion and cilantro

Botanas de Fruta

Seasonal bites (e.g. melon, beets, citrus) with ground guajillo & arbol chiles and pickled red onions

Albondigas al Chimole

Bite-size beef meatballs with charred chile salsa and pickled onions

Tostaditos Rojos con Chicharrón

Mulato chile-corn mini tostada, crispy pork belly, salsa cascabel, queso fresco, onion and cilantro

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

Taco Dorados, aka Taquitos **required \$75 minimum deep fryer rental**
Crispy rolled tortillas with a seasonal filling, crema, queso fresco, cilantro and salsa

FAMILY STYLE DINNER

Seasonal Salad with Chile and Lime OR:

Little gem lettuces, pickled red onion, spicy peanuts, cotija cheese and smoked jalapeño-lime vinaigrette

Tamales de Vegetales con Mole OR Salsa Cilantro

Corn masa, seasonal vegetables, Oaxacan cheese, and a rich sauce of nuts, chiles & chocolate OR a tangy cilantro salsa

ENTREE (please choose one - other options available upon request)

Carnitas

Braised pork, orange, bay leaf, milk, cinnamon, beer, with pickled jalapeño and salsa de tomatillo

Mole Poblano con Pollo

Seared or shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, bread, with sesame seeds and onion

Pollo al Pibil

Shredded citrus-achiote marinated chicken and salsa habanera

Birria de Res

Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro and salsa de arbol

Pescado a la Veracruzana

Seared red snapper, tomato, jalapeño, green olives, capers, cilantro

Carne Asada **required \$75 minimum flat top grill rental & outdoor cooking space**

Grilled marinated sirloin steak with seasonal accompaniments

**All entrees served with warm house made tortillas

SIDES (selection of two)

Mexican Rice

Basmati rice, tomato, carrot, onion and garlic

Whole Black or Pinto Beans

Organic Rancho Gordo beans slow-braised with onion & guajillo chile

Seasonal Vegetables (+\$1.50pp)

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

TACO BAR - \$42 per guest

STATIONARY SNACKS

Guacamole, Salsas and Chips

Fresh salsas (mild, medium and hot), guacamole and tortilla chips

Spicy Garbanzo Beans

Fried organic chickpeas tossed with guajillo & arbol chiles

PASSED APPETIZERS (selection of three)

Tostaditas de Tinga

Corn tostada, chipotle-stewed chicken, refried pinto beans, crema and cilantro

Tostaditos de Hongos

Corn tostada, smashed black beans, mushrooms, huitlacoche, onion, jalapeño, queso fresco and salsa de tomatillo

Tostaditos al Guajillo

Corn tostada, smashed black beans, potato, cilantro and salsa

Tostaditos de Guacamole y Salsa

Corn tostada, guacamole, salsa and cilantro

Tortitas de Chorizo

Bite-size sandwiches filled with chorizo, cabbage, onions and crema

Tortitas de Papas

Bite-size sandwiches filled with spicy potatoes, cabbage, crema and salsa jalapeno

Ceviche Verde

Lime-marinated fish with tomatillo, jalapeno, cilantro and avocado on a house made tortilla chip

Garnachas

Soft tortillas with crispy shredded beef, salsa de arbol, onion and cilantro

Botanas de Fruta

Seasonal bites (e.g. melon, beets, citrus) with ground guajillo & arbol chiles and pickled red onions

Albondigas al Chimole

Bite-size beef meatballs with charred chile salsa and pickled onions

Tostaditos Rojos con Chicharrón

Mulato chile-corn mini tostada, crispy pork belly, salsa cascabel, queso fresco, onion and cilantro

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

Taco Dorados, aka Taquitos **required \$75 minimum deep fryer rental**
Crispy rolled tortillas with a seasonal filling, crema, queso fresco, cilantro and salsa

TACO BAR

Seasonal Salad with Chile and Lime OR:
Little gem lettuces with pickled red onion, spicy peanuts, cotija cheese and smoked jalapeño-lime vinaigrette

"STREET STYLE" TACOS, made to order (selection of three)

Tacos de Carnitas
Braised pork, beer, cinnamon, orange, with salsa cruda, onion & cilantro

Tacos al Pastor*
Seared pork with ancho chile adobo, orange, salsa de morita y tomatillo, onion & cilantro

Tacos de Cochinita
Achiote-citrus braised pork with salsa habanera, onion & cilantro

Tacos de Birria
Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, with pickled onion, cilantro and salsa de arbol

Tacos de Carne Asada*
Seared grass fed beef with salsa taquera, onion & cilantro

Tacos de Campechana
Braised beef brisket with spicy chorizo, salsa taquera, onion & cilantro

Tacos de Suadero
Braised beef and onions with salsa taquera & cilantro

Tacos de Chorizo con Papas
Spicy chorizo and potatoes with salsa taquera, onion & cilantro

Tacos de Pollo al Pibil
Achiote-citrus braised chicken with salsa habanera, onion & cilantro

Tacos de Birria de Pollo
Chile-stewed chicken, smoky sweet and spicy, with salsa de arbol, onion & cilantro

Tacos de Pollo con Mole
Shredded chicken in a rich traditional sauce (poblano or coloradito), sesame seeds, onion & cilantro

Tacos de Pescado a la Veracruzana
Fish in a tangy sauce of tomato, pickled jalapeño, green olives, capers

Tacos de Pescado al Pastor*
Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events

nopalito

Seared fish, ancho chile adobo, orange, salsa de morita y tomatillo, onion & cilantro

Tacos de Camarón*

Shrimp al chipotle with salsa taquera, onion & cilantro

Tacos de Vegetales

Seasonal vegetables, salsa taquera, onion & cilantro

* These dishes require a flat-top grill, additional \$75 rental fee

SIDES (selection of two)

Mexican Rice

Basmati rice, tomato, carrot, onion and garlic

Whole Black or Piquito Beans

Organic Rancho Gordo beans slow-braised with onion & guajillo chile

Sautéed Seasonal Vegetables (+\$1.50pp)



BEVERAGE OPTIONS

Cocktail Service

Up to three batched cocktails of the client's choosing

\$15 per guest

Cocktail Service with Beer, Wine and Sangria

Up to three batched cocktails of the client's choosing

Seasonal sangria

Two selections of California draft beer

White and red wine

Seasonal nonalcoholic agua fresca

\$22 per guest

Coffee Service

Decaf and regular Andytown coffee served with cream and sugar

\$3 per guest

Agua Fresca Service

One selection of seasonal agua fresca

\$3 per guest

Mixers for Client-Purchased Liquor

Selection of mixers including, but not limited to, tonic, soda,

Mexican coke, fresh juices, ginger beer

\$8 per guest

Storage/Chilling Your Beer, Liquor or Wine

\$6/Case

A reminder of our bar policies:

- We're happy to pour beer, wine & liquor you purchase, however you must let us provide all mixers and all agave-based liquors (tequila & mezcal)
- If you would like to make your own drinks similar to those we offer (tequila, mezcal, sangria or agua frescas), or if you prefer to provide your own liquor *and* mixers, we cannot provide you with bartending services. In this case, you're welcome to hire another vendor for bar service.

nopalito

POSTRES ~ DESSERT

| | |
|--|-------------|
| Polvorone Cookies | 0.50 |
| <i>Spiced almond-butter cookies, dusted with powdered sugar</i> | |
| Mexican Hot Chocolate | 3.00 |
| <i>Mexican drinking chocolate with guajillo, arbol and ancho chiles, vanilla, orange zest, cinnamon and TCHO organic chocolate</i> | |
| Flan | 6.00 |
| <i>Rich traditional Mexican custards with caramel and fruit</i> | |
| Choco-Flan | 6.00 |
| <i>Rich traditional Mexican custards with caramel and chocolate</i> | |
| Churros | 7.00 |
| <i>Traditional fried pastry tossed with cinnamon & sugar – delicious paired with Mexican Hot Chocolate **requires deep fryer</i> | |
| Paletas | 4.50 |
| <i>House made popsicles in dark chocolate-cinnamon and seasonal flavors **Our beautiful tin paleta card is available for a \$75 rental fee</i> | |

Nopalito Labor Rates

Labor rates are per hour, and subject to overtime (time and a half) after eight hours. These fees are paid in full to the team working your event. We determine labor needs based on our experience and your setup needs and menu. Every event must have an event manager and chef, and the typical event requires 3-4 hours setup and break down.

| | |
|----------------------|--------------|
| Event Manager | 60.00 |
| Chef | 60.00 |
| Cook | 30.00 |
| Server | 30.00 |
| Bartender | 30.00 |
| Travel Time | 15.00 |

***These rates are inclusive of gratuity – additional gratuity is not necessary*

Nopalito Rental Rates

We can provide some basic equipment like chaffing dishes, tables, colorful oil cloths, serving utensils and compostable plates, napkins and flatware. Other rentals will be secured on your behalf from area rental companies. We manage these orders closely to ensure you're getting the best value available and not renting anything you don't need.

Menu prices subject to change, and do not include labor or rentals, which are unique to each event
A 15% production fee and 8.50% sales tax applies to all events